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## **POM Wonderful® Endive Turkey Bites**

Makes 8 servings

### **Turkey Bites Ingredients:**

1 Tbsp olive oil  
1 lb ground turkey  
½ tsp salt  
4 scallions, thinly sliced  
1 cup celery, chopped  
½ cup unsweetened coconut milk  
2 Tbsp Madras Curry Powder  
2 garlic cloves, minced  
pinch black pepper  
¼ cup Wonderful® Pistachios Salt & Pepper, shelled and chopped  
2 Tbsp cilantro, chopped  
16 endive leaves (about 2 heads)  
POM Wonderful® Vinaigrette Dressing (See *Quick & Easy* recipe below.)

### **Instructions:**

Heat oil in a large skillet over medium-high. Add turkey and salt. Cook, breaking into small pieces, about 10 minutes or until cooked through. Add scallions, celery, coconut milk, curry powder, garlic and pepper. Cook for 2 minutes. Stir in pistachios and cilantro. Top each endive leaf with turkey mixture. Drizzle with POM Wonderful® Vinaigrette Dressing.

### **POM Wonderful® Vinaigrette Dressing Ingredients:**

¼ cup POM Wonderful® Pomegranate Juice  
2 Tbsp red wine vinegar  
2 Tbsp lemon juice  
½ tsp salt  
1 Tbsp honey  
¼ cup olive oil

### **Instructions:**

In a small bowl, whisk pomegranate juice, vinegar, lemon juice, salt, honey and olive oil.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**





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## Wonderful® Pistachios Brie Bites

Makes 15 servings

### Brie Bites Ingredients:

30 phyllo pastry cups

8 oz brie, cut into  $\frac{3}{4}$ -inch cubes

Citrus & Halos® Marmalade (See *Quick & Easy* recipe below.)

POM Wonderful® Vinaigrette Dressing (See *Quick & Easy* recipe below.)

4 Tbsp Wonderful® Pistachios Salt & Pepper, shelled and chopped

### Instructions:

Preheat oven to 325 F. Place phyllo cups on a rimmed baking sheet. Add a cube of cheese to each cup. Bake for 5 to 10 minutes, or until cups are browned and cheese has softened. Remove from oven. Top each bite with Citrus & Halos® Marmalade, POM Wonderful® Vinaigrette Dressing and pistachios. Serve warm.

### Citrus & Halos® Marmalade Ingredients:

1 grapefruit

1 orange

1 lemon

4 Wonderful® Halos® mandarins

2 -  $2\frac{1}{4}$  cups sugar

### Instructions:

Cut grapefruit, orange, lemon and Halos into quarters and remove seeds. Do not peel. In a food processor, chop fruit until finely ground. In a medium saucepan, add fruit and sugar. Bring to a boil. Lower heat to medium-high. Cook, stirring occasionally for 20 minutes. Let cool. Refrigerate.

**Tip:** Add a pinch of ginger, cinnamon or nutmeg for added flavor.

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For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**





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## **Wonderful® Pistachios Brie Bites**

Makes 15 servings

### **POM Wonderful® Vinaigrette Dressing Ingredients:**

¼ cup POM Wonderful® Pomegranate Juice

2 Tbsp red wine vinegar

2 Tbsp lemon juice

½ tsp salt

1 Tbsp honey

¼ cup olive oil

### **Instructions:**

In a small bowl, whisk pomegranate juice, vinegar, lemon juice, salt, honey and olive oil. Set aside.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**





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## **POM Wonderful® Asian Cauliflower Bites**

Makes 8 servings

### **Ingredients:**

- 3 garlic cloves, minced
- 1 tsp ginger, chopped
- 4 Tbsp POM Wonderful® Pomegranate Juice
- 2 Tbsp hoisin sauce
- 4 tsp soy sauce
- 2 tsp toasted sesame oil
- 1 tsp Sriracha sauce
- 1½ Tbsp cornstarch
- 1 cauliflower head, cut into florets
- 4 scallions, sliced thinly
- 2 Tbsp sesame seeds

### **Instructions:**

Preheat oven to 425 F. In a saucepan, combine garlic, ginger, pomegranate juice, hoisin sauce, soy sauce, sesame oil and Sriracha sauce. Whisk in the cornstarch. Cook until thickened. In a mixing bowl, toss cauliflower with 4 Tbsp of sauce. Line a rimmed baking sheet with foil. Spray with cooking spray. Place coated florets on the baking sheet in one layer. Roast for 20 to 25 minutes, rotating halfway through.

While the cauliflower roasts, bring remaining sauce to a simmer in a small saucepan. Cook, stirring occasionally for 1 minute. Remove sauce from heat. Sprinkle roasted cauliflower with scallions and sesame seeds. Use remaining sauce for dipping.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

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